

In the Claims:

1.(amended) A cutting template to be used for cutting a plurality of meat pieces from a meat section all of which are precisely similar in size and weight, said cutting template comprising:

a graspable handle composed of a planar forefinger abutting section and a planar thumb rest section which are separated by a crease, said forefinger abutting section being deflected at said crease at an angle to said thumb rest section;

a flat guide plate integrally attached to said thumb rest section at an elongated ~~lineal~~ linear bend which is at a side of said thumb rest section opposite of said crease and extending in the same general direction as said crease, said crease being angularly disposed from parallel relative to said elongated linear bend approximately fifteen degrees, said guide plate being elongated and extending transversely from said thumb rest section; and

a ~~first~~ guide bar attached to said guide plate directly adjacent said ~~lineal~~ linear bend and extending outwardly from said guide plate, whereby said guide plate is to be placed against an edge of the meat section with said ~~first~~ guide bar resting on an upper surface of the meat section with the operator to then move a separate cutting instrument around an exterior edge of said

guide bar to cause severing of a first said meat piece with the procedure to then be repeated to obtain other said meat pieces.

2.(previously presented) The cutting template as defined in Claim 1 wherein:

means for fixing a position of said guide bar which is connected to said guide bar, whereby said means causes said guide bar to be fixed in position on the meat section prior to severing of the meat piece.

3.(original) The cutting template as defined in Claim 2 wherein:

said means comprising a structure that impales the meat section.

4.(original) The cutting template as defined in Claim 3 wherein:

said means comprising a row of sharply pointed sawteeth mounted on said guide bar.

5. (previously presented) The cutting template as defined in Claim 1 wherein:

said guide bar encloses an open space which is closed at one side by said guide plate and closed at the opposite side by said guide bar, during severing of the meat piece the meat piece is to be located directly adjacent said open space.

6. (withdrawn from consideration) The cutting template as defined in Claim 1 wherein:

there being included a second guide bar which is connected to said first guide bar with said second guide bar enclosing an additional open space with said additional open space being substantially identical in size to said open space.

7. (withdrawn from consideration) The cutting template as defined in Claim 6 wherein:

said second guide bar being attached to said first guide bar by a cutting instrument guide.

8. (withdrawn from consideration) The cutting template as defined in Claim 7 wherein:

means for fixing the position of said first guide bar and said second guide bar on the meat section.

Amendment to CUTTING TEMPLATE FOR CUTTING MEAT PIECES
Zachary A. Lundin, inventor
Serial No. 10/613,134
Filed July 3, 2003
Page 7 of 27

9.(withdrawn from consideration) The cutting template
as defined in Claim 8 wherein:

said means comprising a structure that impales the meat
section.

10.(withdrawn from consideration) The cutting template
as defined in Claim 9 wherein:

said means comprises a row of sharp pointed sawteeth
being mounted on said second guide bar.

11.(previously presented) The cutting template as
defined in Claim 1 wherein:

said angle comprising ten to fifteen degrees.

12.(new) A cutting template to be used for cutting a plurality of meat pieces from a meat section all of which are precisely similar in size and weight, said cutting template comprising:

a generally L-shaped sheet material rigid member having a vertical plate from which extends a slanted plate, said vertical plate functioning as a guide plate adapted to be placed against an edge of the meat section, an elongated linear bend defining the connection of said vertical member to said slanted plate, said slanted plate being divided into a planar forefinger abutting section and a planar thumb rest section which are separated by an elongated crease, said elongated crease being spaced from said elongated linear bend and extending in the same general direction as said elongated linear bend, said crease being angularly disposed from parallel relative to said elongated linear bend approximately fifteen degrees;

a guide member attached to said guide plate directly adjacent said linear bend extending outwardly from said guide plate, whereby said guide plate is to be placed against a vertical edge of the meat section with the first guide member resting on an upper surface of the meat section with the operator to then move a separate cutting instrument around an exterior edge of the guide member to cause severing of a meat piece with the procedure to be repeated to obtain other meat pieces.